



Cheney Mansion

PETITE WEDDING RECEPTION MENU

\$3500 Inclusive – 50 Guest Limitation

Includes – 1-Hour Cocktail Hors d'Oeuvres Reception (BYOB), Salad & Entree

HORS D'OEUVRES

HOT

(Select 1)

Chicken Quesadilla with Cilantro Pesto – GF

Roasted Red Potato with Crispy and Fresh Chives – GF

Cremi Mushroom Caps Stuffed with Seasonal Vegetables – VG / GF

COLD

(Select 2)

Watermelon, Cucumber & Feta Cheese Stack – V

Mini BLT Tomato Bite with Fresh Arugula, Crispy & Spicy Ranch – GF

Mini Chipotle Chicken Taco with Avocado Crema – GF

Vine Ripe Tomato Crostini with Fresh Basil on Toast Point – V

SALAD

CONSIDERATIONS

(Select 1)

Carrot Ribbon – V / GF

with Fresh Arugula Leaves, Black Olives, Crumbled Bread Bites, Pesto Olive Oil

Citrus – VG / GF

Fresh Orange & Grapefruit Wheels, Shaved Red Onion, Fresh Avocado, drizzled Aged Olive Oil

Tri-Color Tear Drop Tomato – V / GF

with Fresh Arugula Leaves, Fresh Strawberries, Aged Goat Cheese, Basil Vinaigrette

Kale – VG / GF

with Roasted Yellow Onions, Shaved Red Radish, Israeli Couscous, Champagne Vinaigrette

ENTRÉE

SELECTIONS

(Select 1)

Miso Ginger French Chicken Breast – GF

atop Polenta Cake with Charred Corn & Edamame Relish

Pan Seared Tilapia – GF

with Rice Pilaf and Assorted Seasonal Vegetables & Natural Jus

Chicken Ragout

Braised Chicken Thigh with Creamy Polenta, Sautéed Spinach & Mushroom Rosemary Ragout

Charred Cauliflower Steak – VG / GF

with Braised Spinach, Broccoli, Smoky Red Pepper & Balsamic Coulis Sauce

Butternut Squash Steak Wedge – VG / GF

Quinoa Salad with a Raspberry Vinaigrette

V – Vegetarian / VG – Vegan / GF – Gluten Free

Available Only – Sunday through Thursday – (4-Hour Reception Limit

** Includes – Food, Beverage Liquor License, Place Setting (Tableware, Glassware Flatware), Guest Table Linen, Service Staff, Delivery*